

SOUP & SALAD

MISO SOUP	3.00	MIXED SALAD <small>SPICY \$.50, ADD AVOCADO \$ 2.50 EXTRA</small>	8.00
SEAWEED SUIMONO <small>ASSORTED SEAWEED WITH CLEAR FISH BROTH</small>	3.50	DAIKON SALAD <small>SHREDDED DAIKON RADISH, SESAME OIL, PONZU</small>	7.00
SEAFOOD MISO HOT POT <small>SHRIMP, SCALLOPS, FISH, TOFU, VEGGIES</small>	15.00	MIXED SEAWEED SALAD <small>ASSORTED SEAWEEDS SU-MISO, PONZU DRESSING</small>	9.00
KIMCHEE HOT POT <small>PORK, TOFU, CLAM, KIMCHEE, SPICY AND HOT</small>	15.00	* TUNA SASHIMI SALAD <small>SPICY \$.50, ADD AVOCADO \$ 2.50 EXTRA</small>	13.50
CRISPY FISH ONION SALAD	9.00	* SALMON SASHIMI SALAD <small>SPICY \$.50, ADD AVOCADO \$ 2.50 EXTRA</small>	13.50
CRISPY PORK ONION SALAD <small>GRAPÉ TOMATO, ONION, PONZU, SPICY SESAME OIL</small>	9.00		

VEGGIES

EDAMAME <small>STEAMED YOUNG SOYBEAN</small>	5.00	SHISHITO <small>GRILLED, PONZU, BONITO</small>	6.00
SPICY EDAMAME	6.00	CRISPY BAK CHOY <small>DEEP FRIED CHINESE GREEN W/ GARLIC SOY DRESSING</small>	9.50
LOTUS ROOTS KIMPIRA <small>SAUTEED LOTUS ROOT</small>	5.00	SAUTEED BAK CHOY <small>GARLIC, THICK SAUCE</small>	10.50
KIMCHEE <small>HOME MADE SPICY KOREAN PICKLES</small>	5.00	VEGETABLE TEMPURA <small>CHRYSANTHEMUM, SWEET POTATO, KABOCHA OR MIXED</small>	6.50
SPINACH BUTTER <small>SAUTEED W/ SHIITAKE, GARLIC</small>	6.50	ENOKI EGG DROP <small>ENOKI MUSHROOM SOUP, EGG, YUZU</small>	6.50
ENOKI BUTTER <small>SAUTEED, BUTTER</small>	6.00	CORN CREAM CROQUETTE <small>CORN, POTATO, BREADED FRIED</small>	6.00
YASAI-ITAME <small>STIR FRIED MIXED VEGETABLES</small>	7.00	SPICY TOFU EGGPLANT <small>SAUTEED TOFU, EGGPLANT WITH SPICY SAUCE</small>	8.00
NIRA MOYASHI <small>CHIVE & BEAN SPROUT</small>	6.00	TOFU STEAK <small>SAUTEED ONION, MUSHROOM OVER TOFU</small>	7.50
YAKI-NASU <small>GRILLED ASIAN EGGPLANT</small>	6.00	AGE-DASHI TOFU <small>DEEP FRIED TOFU IN FISH BROTH</small>	6.00
KIMCHEE TOFU <small>COLD TOFU, CHOPPED KIMCHEE ON TOP</small>	6.00	AGE-NASU <small>DEEP-FRIED ASIAN EGGPLANT</small>	6.00
MIXED MUSHROOM FOIL-YAKI <small>SHIITAKE, ENOKI, OYSTER MUSHROOM, BUTTER, SAKE.</small>	12.00	KIMCHEE NATTO <small>FERMENTED SOY BEAN, W/ CHOPPED KIMCHEE</small>	6.00

TODAYS WHOLE FISH

DEEP FRIED, GRILL, STEAM, OR NITSUKE (SWEET BROWN SAUCE)
PICK FAVOR FISH THEN CHOOSE WAY TO COOK
ASK SERVER THEY BRING TO YOU FISH

FROM SUSHI BAR

COLD APPETIZER		SASHIMI	
* CRISPY RICE SPICY TUNA	10.00	* SASHIMI APPETIZER <small>2 TUNA, 2 SALMON, 2 HAMACHI</small>	19.00
* SPICY TUNA HARUMAKI <small>CHOPPED TUNA, DAIKON, LETTUCE ROLLED WITH RICE PAPER</small>	11.00	* SASHIMI MORIAWASE <small>12 PC</small>	35.00
* CUCUMBER WRAP <small>CRAB MEATS, SALMON, AVOCADO, NORI, MASAGO, VINAIGRETTE</small>	15.00	* SASHIMI PREMIUM	65.00
* HAMACHI JALAPEÑOS <small>THIN SLICE HAMACHI W/ YUZU, PONZU, CILANTRO</small>	16.00	* USUZUKURI CATCH OF THE DAY <small>VERY THIN SLICE SASHIMI DIPPING PONZU</small>	15.00 START
* TUNA TATAKI <small>SEARED SLICE TUNA ONION, GARLIC, SCALLION PONZU</small>	12.00		
* SALMON AVO. CARPACCIO <small>CAPER, ONION, PARMESAN CHEESE, SALMON ROE, EX. OLIVE OIL</small>	17.00		
* TUNA GUACAMOLE <small>GUACAMOLE ROLLED W/TUNA, WASABI MUSTARD, BALSAMIC, BASIL OIL.</small>	16.00	SINGLE SASHIMI - 4 Slices	
* SHIROMI TIRADITO <small>THIN SLICE WHITE FISH, JALAPENO SAUCE, TOMATO</small>	14.00	* BLUE FIN TUNA - RED	M/P
ANKIMO <small>MONK FISH LIVER</small>	14.00	* TORO - FATTY TUNA	M/P
* BEEF TATAKI <small>SEARED SLICE N.Y. STRIP, GARLIC PONZU JELL-O</small>	10.00	* TUNA	12.00
OCTOPUS MEDITERRANEAN <small>SUN DRIED TOMATO, ONION, BASIL OIL, PARMESAN CHEESE</small>	15.00	* SALMON	12.00
* SHIROMI CEVICHE <small>THIN SLICE WHITE FISH, CORN, ONION</small>	14.00	* HAMACHI	15.00
* SCALLOPS CARPACCIO <small>CAPER, PARMESAN CHEESE, BAIL SAUCE, BALSAMIC</small>	17.00	* MADAI	15.00
* SUNOMONO (CUCUMBER, WAKAME, VINAIGRETTE)		* OCTOPUS	12.00
CONCH, OR OCTOPUS	10.00	* CONCH	12.00
SNOW CRAB	14.00	* SCALLOPS	14.00
MIXED	16.00	* IKA - SQUID	12.00
* NUTA-AE (SCALLION, SWEET MISO MUSTARD SAUCE)		* SABA - MARINATED MACKEREL	12.00
CONCH, OCTOPUS OR TUNA	10.00		
MIXED	13.00		
		IKURA W/ CUCUMBER CUP	10.00
		* UNI - SEA URCHIN	M/P

YAKKO-SAN

SUSHI JAPANESE TAPAS

3881 N.E. 163RD STREET
NORTH MIAMI BEACH FL. 33160
305-947-0064, 305-347-4788

FROM SUSHI BAR

ROLLS		NIGIRI PLATE	
* CRUNCH SPICY TUNA <small>TEMPURA FLAKE, MASAGO</small>	10.00	* YAKKO'S 7 <small>CHEF'S CHOICE</small>	22.00
* RAINBOW ROLL <small>TUNA, SALMON, WHITE FISH, KANI KAMA, VEGGIES</small>	15.00	* YAKKO'S II <small>CHEF'S CHOICE</small>	35.00
SHRIMP TEMPURA ROLL <small>LETTUCE, AVOCADO, SPICY MAYO, MASAGO, SESAME.</small>	10.00	* OMAKASE NIGIRI 9 <small>TODAY'S CHEF'S PICKS</small>	42.00
* HAMACHI TATAKI JALAPEÑO <small>EEL, AVOCADO, CUCUMBER, SEARED HAMACHI, JALAPENO ON TOP</small>	15.50		
LOBSTER ROLL <small>LETTUCE, ASPARAGUS, AVOCADO, SP MAYO, SOY SHEET</small>	22.00	TRADITIONAL	
VEGETARIAN RAINBOW <small>ROAST PEPPER, SHIITAKE, KAMPYO, SHISO, AVOCADO, ASPARAGUS,</small>	10.00	* CHIRASHI <small>ASSORTED FISH, SHRIMP,</small>	30.00
SNOW CRAB SALAD ROLL <small>CRAB MEATS, MAYO, AVOCADO, MASAGO,</small>	14.00	* BARA CHIRASHI <small>SMALL DICE CUT TUNA, SALMON, SHIROMI, OCTOPUS, SHRIMP, IKURA, OSHINKO, ON SUSHI RICE</small>	25.00
SOFT SHELL CRAB ROLL <small>TEMPURA SOFT SHELL CRAB, LETTUCE, CUCUMBER, AVO, MAYO</small>	12.50	* SABA BATTERA <small>OSAKA STYLE BOX SUSHI W/ MARINATED MACKEREL</small>	14.00
PROSCIUTTO CAPERS ROLL <small>SUN DRIED TOMATO, AVO, MOZZARELLA CHEESE, PROSCIUTTO, PESTO, OLIVE OIL</small>	13.00		
FUTOMAKI ROLL <small>IMITATION CRAB, CUCUMBER, SPINACH, SHIITAKE, KAMPYO, TAMAGO, OSHINKO</small>	7.50		
HAND ROLL <small>CORN SHAPE</small>		* NIGIRI BY PIECE <small>ASK SERVER WHAT AVAILABLE TODAY</small>	
* TEKKA- TUNA	5.50	TUNA	3.50
* SPICY TUNA	5.50	SALMON	3.50
* SALMON	6.00	MA-DAI	4.00
* HAMACHI, SCALLIONS	6.50	HAMACHI	4.00
* SCALLOPS MAYO	7.00	WAHOO	3.50
SHRIMP TEMPURA	5.50	CONCH	3.50
UNAGI, CUCUMBER	7.00	TAKO	3.50
SALMON SKIN	4.00	IKA	3.50
* IKURA	8.00	SCALLOPS	4.00
* UNI	M/P	SWEET SHRIMP	6.00
HOSOMAKI <small>SKINNY ROLL 6 PC</small>		UNAGI	4.00
* TEKKA- TUNA	6.00	SHRIMP	3.50
* TORO OSHINKO	10.00	HIRAME	4.00
* SALMON	6.00	SABA	3.50
KAPPA - CUCUMBER	3.50	KANIKAMA	2.00
UME, SHISO, CUCUMBER	4.00	TAMAGO	2.00
OSHINKO (YELLOW DAIKON)	3.50	INARI	2.00
NATTO (FERMENTED SOY BEAN)	4.00		
KAMPYO (SWEET DRIED SQUASH)	3.50		

* RAW DEAL * CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BONE ILLNESS, ESPECIALLY IF CERTAIN MEDICAL CONDITIONS*

SEAFOODS

DRIED KAWAHAGI <small>TRIGGER FISH JERKY</small>	6.50	BLACK COD MISOYAKI <small>GRILLED MARINATED MISO</small>	21.00
SHRIMP TEMPURA <small>3 PIECES SHRIMP,</small>	10.00	SPICY SALMON <small>GRILLED SPICY SALMON FILET</small>	12.00
SOFT SHELL CRAB TEMPURA	11.00	IKA MARUYAKI <small>WHOLE SQUID</small>	16.00
MENTAIKO OMELET <small>W/ SPICY COD FISH ROE</small>	9.00	SPICY SQUID <small>W/ HOME MADE VERY SPICY SAUCE</small>	13.00
TAKOYAKI <small>BALL SHAPE VEGGIE, OCTOPUS PANCAKE</small>	7.00	SHRIMP SPICY MAYO <small>TEMPURA SHRIMP COATING W/ SPICY MAYO</small>	15.00
SHISHAMO <small>GRILLED SMELT FISH 3PC</small>	10.00	SHRIMP CHILI SAUCE <small>FRIED, WITH HOT SAUCE</small>	14.00
SCALLOPS ASPARA. MUSHROOM <small>SAKE, BUTTER, SOY</small>	15.00	UNAGI KABAYAKI <small>B.B.Q. EEL</small>	18.00
SQUID TATSUTA-AGE <small>FRIED MARINATED SQUID</small>	8.50	HAMACHIKAMA <small>JAPANESE YELLOWTAIL CHEEK</small>	14 ~ 18
FRIED OYSTER <small>DEEP FRIED OYSTER W/ JAPANESE BREAD CRUMB</small>	9.50		

MEATS

GYOZA <small>HOME MADE PORK DUMPLING (PAN FRIED , STEAM , OR DEEP FRIED)</small>	6.50	YAKINIKU STEAK <small>SLICED BEEF FRANK GRILLED W/ YAKKO-SAN B.B.Q.SAUCE</small>	18.00
BLACK PORK BELLY <small>GRILLED , GARLIC SOY, PONZU,</small>	12.00	YAKKO'S N.Y.STEAK <small>GRILLED 8oz N.Y. STRIP, GARLIC, SAKE, SOY, BUTTER SAUCE</small>	22.00
BLACK PORK SAUSAGE <small>4 PIECES</small>	7.00	KALBE YAKINIKU <small>SALT & PEPPER GRILLED SHORT RIB W/ BONE</small>	19.00
CHICKEN TATSUTA-AGE <small>JAPANESE FRIED CHICKEN BITE</small>	7.00	DICED STEAK <small>W/ GARLIC, YAKKO'S B-B-Q SAUCE, ON BED OF SPRING MIX</small>	14.00
CHICKEN GIZZARD CHIVE <small>SAUTEED CHIVE, BEANS SPROUT</small>	7.00	BEEF TONGUE <small>PAN FRIED THIN SLICED TENDER BEEF TONGUE</small>	15.00
BACON ASPARAGUS	9.00	LAMB CHOP HICHIMI YAKI <small>3 LAMB CHOP W/ RED CHILI PEPPER, SAKE, SOY</small>	21.00
CHICKEN LIVER ITAME <small>W/ CHIVE, BEANS SPROUTS</small>	7.00	GINGER CHICKEN BREAST <small>SAUTEED W/ SAKE, SOY, GINGER SAUCE</small>	9.00
NASU BUTA MISO ITAME <small>ASIAN EGGPLANT, PORK, MISO SAUCE</small>	9.00	GINGER PORK <small>THIN SLICE PORK SAUTEED W/ ONION, SAKE SOY GINGER SAUCE</small>	9.00
KIMCHEE BUTA <small>SAUTEED SPICY KIMCHEE WITH PORK</small>	9.00	TON KATSU <small>DEEP FRIED PORK LOIN W/ JAPANESE BREAD CRUMB</small>	9.50
MOCHI BACON <small>RICE CAKE WRAPPED WITH BACON</small>	9.50	CHICKEN KATSU <small>DEEP FRIED CHICKEN W/ JAPANESE BREAD CRUMB</small>	8.00
GIZZARD KARA-AGE <small>SIMPLE CRISPY FRIED</small>	6.00	SPICY WING	10.00

RICE & DONBURI

KATSU CURRY <small>W/ DEEP FRIED PORK CUTLET</small>	16.00	YAKINIKU DON <small>FRANK BEEF GRILLED W/ YAKKO-SAN B.B.Q.SAUCE OVER RICE</small>	19.00
BEEF CURRY	16.00	OYAKO DON <small>CHICKEN, ONION OMELET OVER RICE</small>	9.00
CHICKEN CURRY	14.00	KATSU DON <small>PORK KATSU, ONION, OMELET OVER RICE</small>	12.00
SHRIMP CURRY	16.00	UNA JU <small>B.B.Q. eel OVER RICE</small>	21.00
FRIED RICE		ONIGIRI (STUFFED RICE BALL)	
ORIGINAL - PORK, VEGGIES, EGG	11.00	GRILLED SALMON	4.00
Vegetable - VEGGIES, EGG	8.00	PICKLED PLUM - UME	4.00
SHRIMP -AND VEGGIES, EGG	12.00	BONITO FLAKE - OKAKA	4.00
CHICKEN -AND VEGGIES, EGG	11.00	SALMON ROE - IKURA	6.00
Beef -AND VEGGIES, EGG	12.00	SPICY COD FISH ROE - MENTAIKO	5.00
CURRY - PORK, VEGGIES, EGG	12.00		
KIMCHEE FRIDE RICE	12.00		
<small>KIMCHEE, PORK, SUNNY SIDE EGG ON TOP</small>			

NOODLES

EGG NOODLES

SHOYU RAMEN <small>SOY FLAVORED SOUP W/ ROASTED PORK, EGG</small>	13.00
TONKOTSU RAMEN <small>PORK BONE FLAVORED SOUP W/ ROAST PORK, EGG</small>	14.00
MISO RAMEN <small>I</small>	14.00
KIMCHEE RAMEN <small>SPICY SOUP W/ KIMCHEE & PORK</small>	14.00
MAZESOBA <small>SAUTEED W/ ROASTED PORK, SCALLION, BAMBOO SHOOTS</small>	13.00
YAKISOBA w/ veggies <small>SAUTEED NOODLE W/ SPECIAL BROWN SAUCE</small>	10.00

PASTA

MEAT SAUCE <small>BOLOGNESE YAKKO-SAN STYLE</small>	13.00
KINOKO <small>MIXED MUSHROOM WITH CREAM SAUCE</small>	16.00
MENTAIKO <small>SPICY COD FISH ROE SAUCE</small>	15.00
ANGEL HAIR UNI, IKURA <small>W/ FRESH SEA URCHIN & SALMON ROE</small>	30.00
UME-SHISO <small>PICKLED PLUM & JAPANESE BASIL</small>	10.00

NOODLES

UDON WHITE WHEAT NOODLES

ZARU-UDON <small>NOODLE SERVED COLD W/ DIPPING SAUCE</small>	7.00
SU-UDON <small>NOODLE IN FISH, SEAWEED BROTH SOUP</small>	6.50
W/ SHRIMP TEMPURA	10.50
W/ WAKAME SEAWEED	7.50
W/ BEEF OR CHICKEN	9.00
W/ VEGETABLE	8.00
CURRY UDON <small>IN CURRY FLAVOR SOUP</small>	10.00
YAKI UDON <small>STIR FRIED NOODLES AND VEGGIES</small>	
W/ VEGGIES	11.00
W/ CHICKEN	13.00
W/ PORK	13.00
W/ BEEF	15.00

SOBA BUCK WHEAT NOODLES

ZARU-SOBA <small>NOODLE SERVED COLD W/ DIPPING SAUCE</small>	8.50
KAKE-SOBA <small>NOODLE IN FISH, SEAWEED BROTH SOUP</small>	7.50
W/ SHRIMP TEMPURA	11.50
W/ WAKAME SEAWEED	8.50
W/ BEEF OR CHICKEN	10.00
W/ VEGETABLE	9.00
CURRY SOBA <small>IN CURRY FLAVOR SOUP</small>	11.00
W/ SHRIMP	15.00
W/ KIMCHEE, CHICKEN	15.00
W/ KIMCHEE, PORK	15.00

DESSERTS

BANANA TEMPURA <small>W/ ICE CREAM</small>	6.00	MOCHI ICE <small>3 PIECES, GREEN TEA, MANGO, VANILLA,</small>	7.00
JAPANESE SUNDAE <small>GREEN TEA ICE, SWEET RED BEANS, RICE CAKE,</small>	7.00	ICE CREAM <small>GREEN TEA, RED BEAN, VANILLA</small>	4.00
VOLCANO <small>THREE LAIR ICE CREAM W/ COOLIES, HOT AZUKI SAUCE</small>	7.00	GREEN TEA	2.00
FRIED CHEESE CAKE ROLL	6.50	ESPRESSO	3.50
ZENZAI <small>HOT SWEET RED BEAN SOUP W/ RICE CAKE</small>	6.00	CAPCINO	4.50
SWEET POTATO <small>MASHED JAPANESE SWEET POTATO, W/ VANILLA ICE CREAM</small>	7.00		

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* 18% SERVICE CHARGE WILL BE INCLUDED ON CHECK